

STARTERS

GARLIC BREAD • v	7
Add cheese	+2
SHARING FLAT BREAD	11
With homemade spicy chorizo, mozzarella di buffalo & fresh basil	
GARLIC OR HERB PIZZA WITH CHEESE • v	10
TOMATO BRUSCHETTA • v	FOR 1 - 7 / FOR 2 - 12
Toasted sourdough with roma tomato, shaved red onion, basil, torn bocconcini, extra virgin olive oil & balsamic glaze	
CORN FRITTERS • v • d	14
Crispy corn & zucchini fritters, soya emulsion, guacamole, lime	
SARDINES ON TOAST • d	13
Sardine fillets on crispy polenta toast with capsicum & caper salsa, lemon	
ARANCINI • v	14
Caramalized onion, goat's cheese, pumpkin arancini, mustard foam, pickles, mushroom puree	
STICKY SPICY CHICKEN WINGS (8) • d	15
With asian salad	
ZAGAME'S SHARING PLATE • v	14
Our homemade dips, marinated olives & feta, za'atar flatbread, grissini	
Add arancini	+4
Add house smoked salmon	+5
Add prosciutto	+5
Add salt & pepper calamari	+6
Add saganaki	+5

SALADS

SMOKED SALMON SALAD	26
Hickory smoked ora king salmon, baby cos lettuce, purple congo potatoes, 7 minute egg, pickled shallots, caper berries, horseradish crème fraiche, honey mustard dressing	
MAPLE PUMPKIN SALAD • v • n • d	Senior 14 / 19
Pearl couscous, quinoa, roasted sunflower & pumpkin seeds, sautéed kale, dried cranberries, cashew nuts, citrus dressing	
CHICKEN CAESAR	Senior 15 / 23
Cos lettuce, chicken, bacon, croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	
VEGETABLE GASCONY SALAD • v • n	22
Baby turnips, baby beetroots, pickled radish, baby carrots, charred onion, purple cauliflower, artichokes, chickpea & harissa hummus, yoghurt, olive soil	
EXTRA TOPPINGS	
Add grilled chicken	+4
Add house smoked salmon	+5
Add saganaki	+5

MAINS

CAPE GRIM PORTERHOUSE 300G • d	36
Tasmanian pure grass fed, marble score 2+	
RANGERS VALLEY WAGYU RUMP 300G • d	35
Grain fed wagyu, marble score 5+	
All steaks - house salad, chips & your choice of sauce: mushroom peppercorn garlic red wine jus	
EXTRA OPTIONS	
Add onion rings	+4
Add panko crumbed prawns	+6
FLINDER'S ISLAND LAMB	32
Sous vide cooked lamb shoulder, eggplant caponata, polenta, caramelised shallot puree, verjus raisins, red wine jus	
PORCHETTA	Senior 18 / 32
Slow cooked pork belly stuffed with minced pork, chives & tarragon, maple glazed pumpkin, apple relish, crispy pork skin, bordelaise sauce	
QUAIL "PIE"	34
Whole boneless quail, chicken mousse, crispy puff pastry, textures of peas, sautéed brussel sprouts, parsnip, red wine jus	
NEPALESE CHICKEN CURRY	Senior 16 / 27
Spicy, slow-cooked chicken thigh, raita, warm roti & our pilaf style rice cooked with carrots, peas & sultanas	
HOMEMADE CHICKEN PARMIGIANA	Senior 15 / 26
Parmesan cheese & herb crumbed chicken breast with smoked leg ham, tomato & mozzarella, house salad & chips	
HOMEMADE CHICKEN SCHNITZEL	Senior 14 / 25
Parmesan cheese & herb crumbed chicken breast, house salad, chips & gravy	
PORTUGUESE CHICKEN • d	27
Grilled marinated chicken breast with potato wedges, rocket, preserved lemon, red onion & coriander salad – peri mayo & lemon wedge	
SALT & PEPPER CALAMARI • d	Senior 16 / 25
Crispy fried calamari, house salad, chips, tartar sauce & fresh lemon	
GRILLED HAPUKA • n	32
Hapuka, smoked almond pesto, braised baby fennel, broccoli textures, crayfish bisque sauce, crustacean oil	
FISH & CHIPS	Senior 15 / 26
Beer battered barramundi with house salad, chips & tartar sauce, lemon	
Available grilled • d	
ZAGAME'S SEAFOOD PLATTER FOR TWO	65
Freshly shucked oysters, house smoked salmon, tuna tartar on cos lettuce, chargrilled octopus, prawn cocktail in cucumber cups, white wine steamed mussels, scallops in caper butter, beer battered barramundi, salt & pepper calamari, lemon, tartar sauce, beer battered chips, house salad	

PASTA AND RISOTTO

GOAT'S CHEESE + PESTO RAVIOLI • v • n	Senior 15 / 23
Homemade ravioli served in a creamy white wine & walnut sauce with asparagus, tomato, spinach, mushrooms & goat's cheese	
SAFFRON LINGUINE MARINARA	27
Homemade linguine with sautéed barramundi, mussels, pipis, leek & carrots in a creamy saffron sauce	
MUSHROOM RISOTTO • v	Senior 11 / 22
Seasonal mixed mushrooms, tarragon, mushroom puree, balsamic glaze, truffle oil	
LAMB SHANK RISOTTO	27
Flinder's island lamb shank, milanese risotto & gruyere cheese	
EXTRA OPTION	
Add chicken	+4
House smoked salmon	+5

CHEFS SIDES

SEASONAL VEGIES • v	6
SAGANAKI • v • n	7
Crispy saganaki, maple syrup, dried fig & walnuts, rocket leaves	
POLENTA FRIES • v	11
Crispy polenta fries, homemade tomato sauce	
GREEK SALAD • v	6
With tomato, cucumber, cos lettuce, olives, red onion & persian feta	
DUCK FAT ROASTED POTATOES, FENNEL SALT	9
BIG BOWL OF CHIPS • v	9
BOWL OF ONION RINGS • v	9
GOLDEN POTATO WEDGES • v	11
With sweet chilli & sour cream	

GOURMET PIZZA

MARGHERITA • v	16
With pizza sauce, mozzarella, fresh sliced tomato, baby bocconcini, fresh basil & parmesan cheese	
PULLED LAMB PIZZA • n	23
With pizza sauce, mozzarella, pulled lamb, red capsicum, tomato, yoghurt, parsley, mint & pine nuts	
BOMBAY BLISS	18
With pizza sauce, mozzarella, tandoori chicken, spinach, roast red capsicum, red onion & a dollop of raita & fresh coriander	
VEGETARIAN • v • n	19
With pizza sauce, zucchini, roasted mushrooms, red capsicum, kalamata olives & feta	
BEEF BRISKET PIZZA	22
With pizza sauce, mozzarella, slow cooked beef brisket, spinach, pickles, mustard, tomato salsa	
PUMPKIN PIZZA • v	19
With pizza sauce, mozzarella, roasted pumpkin, caramelised onion, pumpkin seeds, persian feta, rocket leaves, olive oil, red capsicum, red onion & chilli flakes	
SMOKY BBQ CHICKEN	19
With pizza sauce, roast red capsicum, balsamic onions, smoked mozzarella, bbq sauce & fresh parsley	
EXTRA TOPPINGS	
Add vegetables / cheese	+3
Add meat	+4
Add house smoked salmon	+5

SENIORS FAVOURITES

Please present your seniors card when ordering	
PENNE OR LINGUINE WITH YOUR CHOICE OF:	11
Carbonara of pancetta & mushrooms in a garlic cream sauce or classic, rich napoli sauce	
RICOTTA & SPINACH CANNELLONI	15
Napoli sauce, house salad	
ALL PIZZAS FROM MAIN MENU AVAILABLE IN SENIOR SIZE	13
FISHERMAN'S BASKET	15
Beer battered fish, salt & pepper calamari, tartar sauce, lemon, house salad, chips	
Grilled barramundi available	+3
BANGERS & MASH	14
Red wine flavoured beef sausages with mashed potato, buttery green peas & red wine jus	
SHEPHERD'S PIE	17
Rich beef & vegetable pie with mashed potato & steamed vegetables	
GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d	21
Grass fed	
House salad, chips & your choice of sauce: mushroom peppercorn garlic red wine jus	
UPGRADE YOUR MEAL	
• Pot of house beer	+4
• 150ml glass of house wine	+4
• Garlic bread	+4
• Vanilla ice cream	+4

MON – FRI LUNCH | 11.30AM – 2.30PM
 MON – THURS DINNER | 5.30PM – 9PM
 FRI DINNER | 5PM – 9.30PM
 SAT | 11.30AM – 9.30PM
 SUN | 11.30AM – 9PM

ZFK

Please alert us to any allergies.
 d • dairy free | v • suitable for vegetarians | n • contains nuts
 10% surcharge applies on public holidays.

GLUTEN FREE

STARTERS

GARLIC OR HERB PIZZA WITH CHEESE • v 14

SOUP OF THE DAY 9
With gluten free bread - please ask our staff for today's soup
Extra bread +2

TOMATO BRUSCHETTA • v **FOR 1 - 7 / FOR 2 - 12**
Toasted gluten free bread with roma tomato, shaved red onion, basil, torn bocconcini & extra virgin olive oil

DIPS PLATE • v 14
Two homemade dips & marinated olives - served with gluten free za'atar bread

SARDINES ON TOAST • d 13
Sardine fillets on crispy polenta toast with capsicum & caper salsa, lemon

STICKY SPICY CHICKEN WINGS (8) • d 15
With asian salad

SALADS

SMOKED SALMON SALAD 26
Hickory smoked ora king salmon, baby cos lettuce, purple congo potatoes, 7 minute egg, pickled shallots, caper berries, horseradish crème fraiche, mustard honey dressing

VEGETABLE GASCONY SALAD • v • n 22
Baby turnips, baby beetroots, pickled radish, baby carrots, charred onion, cauliflower, artichokes, chickpea & harissa hummus, yoghurt, olive soil

CHICKEN CAESAR **Senior 15 / 23**
Cos lettuce, chicken, bacon, gluten free croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing

EXTRA OPTIONS
Add grilled chicken +4
Add house smoked salmon +5
Add saganaki +5

MAINS

CAPE GRIM PORTERHOUSE 300G • d 36
Tasmanian pure grass fed, marble score 2+

RANGERS VALLEY WAGYU RUMP 300G • d 35
Grain fed wagyu, marble score 5+

All steaks - house salad, chips & your choice of sauce:
mushroom | peppercorn | garlic | red wine jus

FLINDER'S ISLAND LAMB 32
Sous vide cooked lamb shoulder, eggplant caponata, polenta, caramelised shallot puree, verjus raisins, red wine jus

PORCHETTA **Senior 18 / 32**
Slow cooked pork belly stuffed with minced pork, chives & tarragon, maple glazed pumpkin, apple relish, crispy pork skin, bordelaise sauce

NEPALESE CHICKEN CURRY **Senior 16 / 27**
Spicy, slow cooked chicken thigh, raita, pappadums & our pilaf style rice cooked with carrot, peas & sultanas

PORTUGUESE CHICKEN • d **Senior 15 / 27**
Grilled marinated chicken breast with potato wedges, rocket, preserved lemon, red onion & coriander salad – peri mayo & lemon wedge

GRILLED FISH & CHIPS • d 26
Grilled barramundi with house salad, tartar sauce, lemon

PASTA AND RISOTTO

MUSHROOM RISOTTO • v **Senior 11 / 22**
Seasonal mixed mushrooms, tarragon, mushroom puree, balsamic glaze, truffle oil

SAFFRON MARINARA 27
Penne pasta with sautéed barramundi, mussels, pipis, leek & carrots in a creamy saffron sauce

LAMB SHANK RISOTTO 27
Flinder's island lamb shank, milanese risotto & gruyere cheese

EXTRA OPTIONS
Add chicken +4
Add house smoked salmon +5

CHEFS SIDES

SAGANAKI • v • n 7
Crispy saganaki, maple syrup, dried fig & walnuts, rocket leaves

POLENTA FRIES • v 11
Crispy polenta fries, homemade tomato sauce

SEASONAL VEGIES • v 6

CREAMY MASHED POTATO • v 6

GREEK SALAD • v 6
With tomato, cucumber, cos lettuce, olives, red onion & feta

BIG BOWL OF CHIPS • v 9

GOURMET PIZZA

MARGHERITA • v 20
With pizza sauce, mozzarella, fresh sliced tomato, baby bocconcini, fresh basil & parmesan cheese

BEEF BRISKET PIZZA 26
With pizza sauce, mozzarella, slow cooked beef brisket, spinach, pickles, mustard, tomato salsa

PUMPKIN PIZZA • v 23
With pizza sauce, mozzarella, roasted pumpkin, caramelised onion, pumpkin seeds, persian feta, rocket leaves, olive oil, red capsicum, red onion & chilli flakes

SMOKY BBQ CHICKEN 23
With pizza sauce, roast red capsicum, balsamic onions, smoked mozzarella, bbq sauce & fresh parsley

VEGETARIAN • v • n 23
With pizza sauce, zucchini, roasted mushrooms, red capsicum, kalamata olives & feta

EXTRA TOPPINGS
Add vegetables / cheese +3
Add meat +4
Add house smoked salmon +5

SENIORS FAVOURITES

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GLUTEN FREE PENNE PASTA SERVED WITH YOUR CHOICE OF: 11
Carbonara of pancetta & mushrooms in a garlic cream sauce or classic, rich napoli sauce

FISHERMAN'S PLATE 18
Grilled barramundi, salt & pepper calamari, tartar sauce, lemon, house salad, chips

GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d 21
Grass fed
House salad, chips & your choice of sauce:
mushroom | peppercorn | garlic | red wine jus

UPGRADE YOUR MEAL
• Soup of the day with gluten free bread +4
• Pot of beer +4
• 150ml glass of house wine +4
• Vanilla ice cream +4

VEGAN

STARTERS

POLENTA FRIES • g 11
Crispy polenta fries, homemade tomato sauce

DEEP FRIED VEGETABLE SPRING ROLLS 15
Vermicelli noodles, carrots, shiitake mushrooms & cabbage, sweet & sour sauce

TOMATO BRUSCHETTA 12
Crispy sourdough with roma tomato, shaved red onion, basil, olive oil

CORN FRITTERS 14
Crispy corn & zucchini fritters, soya emulsion, guacamole, lime

MAINS

BEETROOT & WALNUT SALAD • n 16
Roasted beetroot, baby cos lettuce, pear, crispy chickpeas, croutons, candied walnuts, puffed black rice, mint leaves, balsamic, olive oil

MAPLE PUMPKIN SALAD • n 19
Pearl couscous, quinoa, roasted sunflower & pumpkin seeds, sautéed kale, dried cranberry, cashew nut, citrus dressing

VEGAN BEETROOT BURGER • n 16
Beetroot patty, cashew nut cheese, onion jam, lettuce, tomato, red onion, beetroot bun with chips

HOMEMADE POTATO ROSTI & CAPONATA 22
Potato rosti, eggplant, red capsicum, capers, red onion, olives, tomato, oregano, basil leaves, sautéed kale

MUSHROOM RISOTTO • g 22
Seasonal mixed mushrooms, tarragon, mushroom puree, truffle oil

SPICY TOFU STEW WITH RICE 20
Spicy tom yum tofu stew, vegan mince, bean sprouts, baby bok choy, spring onion, coriander, fragrant rice

CHICK PEA & CAULIFLOWER CURRY 21
Aromatic rice, crispy pappadum, coriander, lime, mint

DESSERT

ORANGE & POPPY SEED CAKE 9.5

CHURROS & CHOCOLATE SAUCE 10

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